

OLD STOVE PUB EVENT PRICING

sagaponack, new york

BAR OPTIONS

- Full Open Bar: Cost is per person or you can select bottles
- Your Own Bar; Cost is per person or you can select bottles
- Specialty Drinks Passed Around we can make one for your event - Limited Open Bar – you decide

DINNER SERVICE DRINKS

- Full Open Bar and/or

- Selection of Wine for the Tables; Whites, Rose, Reds, etc

STARTERS FOR THE TABLE

- Old Stove Trio Dips: Babaganoush, Tzatziki, and Hummus with Warm Pita, we can also add veggies
 - Saganaki: A Greek Cheese Baked in Casserole with Olive Oil and Lemon
 - Zucchini Spirals with Tzatziki Sauce
 - Other Options Available such as Octopus, Shrimp, Crab Cakes, Lobster Salad
 - There is also a Sushi Option





OLD STOVE PUB EVENT PRICING

sagaponack, new york

SALAD CHOICES - PICK ONE

- Iceberg Wedge Salad: Blue Cheese Feta Dressing, Red Onion, Bacon, Scallion
 - Caesar Salad: Roast Romaine, Homemade Croutons
- Classic Greek Salad: Heirloom Tomatoes, Local Farm Fresh -Tomatoes, Cucumbers, Onions, Multi Color Bell Peppers, Feta, White Balsamic Vinaigrette

ENTREE CHOICES:

A fish, a chicken, a meat, and a vegetarian - for example:

- Roasted Chicken
- Always Fresh Branzino: Sautéed with Lemon Caper and Baby Cherry Tomatoes
- Stuffed Eggplant: Basmati Rice, Lentils, Zucchini, Tomato, Feta, Tzatziki and Tahini
 - Broiled Salmon Organic Black Lentils, Tzatziki
 - Prime Filet Mignon 8oz
 - $-\ Rack\ of\ Lamb$
- $\hbox{-}\ Other\ Options\ Available\ --\ INCLUDING\ A\ SUSHI\ OPTION$





OLD STOVE PUB EVENT PRICING

sagaponack, new york

SIDES FOR SHARING - FOR THE TABLE - SHOULD DECIDE ON 2 OR 3 SIDES

- Cauliflower Gratin
 - Béchamel
- Potatoes a la Old Stove
- Sautéed Spinach Touch of Crème
 - Brussel Sprouts
 - Fresh Corn
 - Local Vegetables

DESSERTS

- Homemade Baklava
- Fresh Fruit Platters
 - Others available

PRICING

Dinner Pricing ranges from \$75 to \$250 per person depending on the number of courses, food choices, and such. Most dinners are between 100-150 pp

